




La TASKITA

taste, grow & enjoy

Light Lunch Menù

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- Waffle di Pandebono, tartare di scamone australiano, pere fermentate, nocciole delle Langhe, emulsione di rocoto, tartufo nero. (gluten free, latticini, frutta a guscio). 24
 - Waffle di Pandebono, salmone marinato e affumicato, mele, emulsione al wasabi, insalatina di cavolo (latticini) 22
 - Scallop Roll con pane al curry nero, capasanta cruda, emulsione allo yuzu, tartufo nero. (latticini, sesamo). 20
 - Carpaccio di Wagyu giapponese A5, salsa al sesamo, insalatina di zucchine trombette. (gluten free, sesamo). 26
 - Ceviche di ricciola, leche de tigre al passion fruit, purea di patata dolce e le sue chips. (gluten free). 24

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- Riso Carnaroli al Wok, verdure di stagione, ribeye australiano, chimichurri. (gluten free, sesamo). 25
 - Riso Carnaroli al Wok, polpo, calamari, capasanta, verdure di stagione. (gluten free, sesamo). 26
 - Busiate "Molini del Ponte" salsa Xo, gamberi. (crostacei, latticini, molluschi). 25
 - Bucatino, calamari, curry verde thailandese. 25
 - Gyoza di Wagyu, funghi shimeji, burro acido. (sesamo, latticini). 27
 - Wonton di legumi e verdure, salsa si dashi, tartufo nero (sesamo) 22

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- Filetto di Dentice, encocado, arepa. (gluten free). 26
 - Tapilla Iberica, salsa all'aglio nero fermentato, patate al burro. (gluten free, latticini). 26
 - Ribeye australiano, verdure al Wok, chimichurri. (gluten free, sesamo). 28
 - Filetto di Tonno, salsa meunière, zucchine trombette, fagiolini al vapore. (gluten free, latticini). 26
 - Schitzel di pollo, insalatina di cavolo viola, cetrioli e cipollotto 20



*I Nostri dolci sono in costante cambiamento...
chiedete al nostro staff le proposte del giorno*

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ACQUA E BIBITE

Acqua Panna cl.75	
Acqua San Pellegrino cl. 75	
Coca cola e Coca zero	
Aranciata e Sprite	
Estate' limone o pesca	4
Chinotto Lurisia	
Ginger Beer	
Soda al pompelmo rosa	
Crodino	

BIRRE ALLA SPINA

Forst Pils Vip cl 25	4
Forst Pils Vip cl 40	6
Forst Sixtus cl 25	4
Forst Sixtus cl 40	6

BIRRE IN BOTTIGLIA

Forst Zero	5
Corona	5

VINO E BOLLICINE


*La scelta dei nostri vini varia giornalmente.
Rivolgersi al nostro staff per le proposte del giorno.*

Succhi di Frutta Natural Premium GOI

Ciliegia	
Fragola	
Lampone	5
Mirtillo	

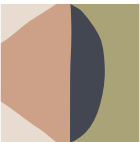



Light Lunch Menù

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- Pandebono waffles, Black Angus tartare, fermented pears, Langhe hazelnuts, rocoto emulsion, black truffle. (gluten-free, dairy products, nuts). 24
 - Pandebono waffle, marinated and stoked salmon, cabbage salad, wasabi emulsion, apple (dairy products). 22
 - Scallop roll with black curry homemade bread, raw scallop, yuzu emulsion, black truffle. (dairy products, sesame). 20
 - Japanese A5 Wagyu carpaccio, sesame sauce, zucchini. (gluten free, sesame). 26
 - Amberjack ceviche, passion fruit leche de tigre, sweet purple potatoes puree, and sweet purple potatoes chips (gluten-free). 24

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- Wok-cooked Carnaroli rice, seasonal vegetables, Australian ribeye, chimichurri. (gluten-free, sesame). 25
 - Wok-cooked Carnaroli rice, octopus, calamari, scallops, seasonal vegetables. (gluten-free, sesame). 26
 - Busiate "Molini del Ponte" with Xo sauce, shrimp (crustaceans, dairy products, molluscs). 25
 - Bucatino, squids, Thai green curry. 25
 - Wagyu gyoza, shimeji mushrooms. (sesame, dairy products). 27
 - Wonton with legumes and vegetables, dashi sauce, black truffle. (sesame) 22

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- Red snapper fillet, encocado, arepa. (gluten free). 26
 - Tapilla Iberica, fermented black garlic sauce, buttered potatoes. (Gluten-free, dairy products). 25
 - Australian ribeye steak, wok-fried vegetables, chimichurri (gluten-free, sesame). 28
 - Tuna fillet, meunière sauce, zucchini, steamed green beans. (gluten free, dairy products). 26
 - Chicken schnitzel, purple cabbage salad, cucumber, spring onion 20



*Our desserts selection change every day...
ask our staff for the daily suggestion*

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WATER AND SOFT DRINK

Acqua Panna cl.75	
Acqua San Pellegrino cl. 75	
Coca cola e Coca zero	
Aranciata e Sprite	
Estate' limone o pesca	4
Chinotto Lurisia	
Ginger Beer	
Soda al pompelmo rosa	
Crodino	

BRAFT BEER

Forst Pils Vip cl 25	4
Forst Pils Vip cl 40	6
Forst Sixtus cl 25	4
Forst Sixtus cl 40	6

BEERS

Forst Zero	5
Corona	5

WINE SECTION

*Our wine selection changes every day.
ask our staff for the daily suggestion*


PREMIUM NATURAL JUICES GOI

Cherry	
Strawberry	
Blueberry	5
Raspberry	



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Light Lunch Menù



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- Gaufres de pandebono, tartare de Black Angus, poires fermentées, noisettes des Langhe, émulsion de rocoto, truffe noire. (sans gluten, produits laitiers, fruits à coque). 24
 - Gaufres de pandebono, salmon mariné et fumé, salade de chou pommes (sans gluten) 20
 - Scallop roll au pain au curry noir, Saint-Jacques crue, émulsion de yuzu, truffe noire. (Produit laitier, sésame). 20
 - Carpaccio de Wagyu japonais A5, sauce au sésame, salade de courgettes. (sans gluten, sésame). 26
 - Ceviche de sériole, leche de tigre aux fruits de la passion, purée de pommes de terre douces et chips de pommes de terre douces (sans gluten). 24

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- Riz Carnaroli cuit au wok, légumes de saison, faux-filet australien, chimichurri. (sans gluten, sésame). 25
 - Riz Carnaroli cuit au wok, poulpe, calamars, saint-jacques, légumes de saison. (sans gluten, sésame). 26
 - Busiate « Molini del Ponte » avec sauce Xo, crevettes (crustacés, produits laitiers, mollusques). 25
 - Bucatino, calamars, curry vert thaï. 25
 - Gyoza de Wagyu, champignons shimeji. (sésame, produits laitiers). 27
 - Wonton avec légumineuses et légumes, sauce dashi, truffe noir (sesame) 22

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- Filet de vivaneau rouge, encocado, arepa. (sans gluten). 26
 - Tapilla Iberica, sauce à l'ail noir fermenté, pommes de terre au beurre. (Sans gluten, sans produits laitiers). 25
 - Faux-filet australien, légumes sautés au wok, chimichurri (sans gluten, sésame). 28
 - Filet de thon, sauce meunière, courgettes, haricots verts vapeur. (sans gluten, produits laitiers). 26

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- Escalope de poulet panée, salade chou rouge, concombre et oignon nouveau 20

*Le choix de nos desserts change quotidiennement...
Demande à notre personnel les propositions du jour*

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EAU ET BOISSONS

Acqua Panna cl.75	
Acqua San Pellegrino cl. 75	
Coca cola e Coca zero	
Aranciata e Sprite	
Estate' limone o pesca	4
Chinotto Lurisia	
Ginger Beer	
Soda al pompelmo rosa	
Crodino	

BIÈRE PRESSION

Forst Pils Vip cl 25	4
Forst Pils Vip cl 40	6
Forst Sixtus cl 25	4
Forst Sixtus cl 40	6

BIÈRES

Forst Zero	5
Corona	5

VINS

*le choix de nos vins change quotidiennement.
demandez à notre personnel les propositions du jour.*

Jus de fruits naturel GOI

Fraise	
Cerise	5
Framboise	
Myrtille	